

VINAGRO

Pinot Grigio



THE LAND

Land of origin:
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto

Terroir:
clayey, medium texture

IN THE ACETAIA

Acetification:
natural of specially tanned Pinot Grigio wine and raw concentrated must of Pinot Grigio

Ageing:
in Solera, typical of the Estate, of oak barriques of 220 liters

Year of constitution of the Solera:
2013 | minimum 5 years ageing

THE GRAPE

Grape variety:
Pinot Grigio

Plant breeding method:
Sylvoz

Planting density:
4000 - 4200 stumps per hectare

Harvest time:
3rd decade of August

Production per hectare:
11 t

Average degree:
21° babo

Grape yield:
30%

TASTING

Colour:
intense straw yellow tending to amber

Acidity:
around 6.5° acetic degrees

Consistency:
slightly viscous but fluid

Tasting examination:
extremely persistent, with a delicate sweet component, not intrusive, accompanied by an acidic freshness and a slight fruity note typical of white wines

ADEVIB375
375ml



ADCAM60G
60ml

